

DOMAINE GUEGUEN

Bourgogne Côtes Salines

Story

The Gueguen family is based in the hamlet of Préhy, just 7 km south west of Chablis. The winery was created in January 2013. Céline and Frédéric both worked for large wine estates in Chablis for 15 years before setting up their own domaine. They sincerely plan to respect the tradition and the fragility of the terroir. All of their cultural techniques aim at taking care of the environment and preserving the aromatic complexity of their wines. They are passionate about sharing their knowledge to visitors, and have set up a B&B in their home.



Grape varieties

100% Chardonnay

Terroir

The vineyard is located in the village of Saint-Bris le Vineux. It is North-West facing and the soil is Portlandian with an Upper Jurassic layer composed of limestone. The average age of the vines is 28 years.

Winemaking

Mechanical harvest. Direct pressing, cold settling and yeast.

Thermoregulation allows fermentation at low temperature in order to develop the flavors.

Maturing on fine lees from November to mid April. The wine is kept about 10 months in 100% stainless steel tanks to preserve freshness and fruitiness of the wine.

Collage and filtration before bottling at the estate.

Tasting notes

Pale yellow, express scents of white flowers, almonds and toast. The mouth has great minerality that brings out the character of the soil, flavors of honey linger on the palate. Keep from 2 to 5 years. To be enjoyed in its youth and freshness. Serve at 10 – 12°C

Food pairing suggestions

White meat, shellfish, fish sauce, ham, chicken, cheese, such as Epoisses, Langres.

